

VINO e CUCINA

Dal 2014

Ristorante / Enoteca

APERITIF

	<i>ml/uah</i>
Prosecco La Famiglia Brut Private Label	150/ 180,00
Franciacorta Cuvee Prestige Brut Ca'del Bosco	150/ 370,00
Champagne Blanc de Blanc Brut Delamotte	150/ 570,00
Tinoretto	180/ 225,00
<i>Pomegranate, prosecco, crem de casis</i>	
Aperol Spritz	180/ 225,00
<i>Aperol, prosecco, orange juice</i>	
Poli Spritz	180/ 225,00
<i>Poli Aperitivo, Whitley Neill Quince gin, prosecco, orange juice</i>	
Ancient Rome	180/ 225,00
<i>Bombay Sapphire, Vecchia Romagna brandy, Vecchia Romagna amaro, lemon, ginger, lemon-mint soda</i>	
Adultere	125/ 197,00
<i>Bacardi Oakheart, pomegranate juice, Amaro quintessentia</i>	
Cynar Tonic	250/ 225,00
<i>Cynar, Tonic</i>	
Tomato Gimlet	180/ 225,00
<i>Whitley Neill Quince gin, La Tomato liquor, lime juice</i>	
Aranchiata Fizz	250/ 225,00
<i>Whitley Neill Quince gin, Cointreau, aranchiata</i>	
Truffle Negroni	100/ 250,00
<i>Infused truffle gin, Vecchia Romagna amaro, Martini Riserva Bitter</i>	

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BREAKFAST

Family Breakfast La Famiglia (for two):

Benedict's egg with Dutch sauce, 2 eggs scramble, smoked salmon, cream cheese, fresh tomatoes, arugula, avocado, Italian meat specialties, set of 3 cheeses, jams to choose, homemade pastries, croissant with chocolate sauce, homemade yogurt. Drinks: Two glasses of Prosecco La Famiglia Private label (Extra Dry), Fresh, Mint Water, Coffee or Tea up to your choice...... **1270,00**

g/uah

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Breakfast in bread with creamy mousse, egg and spinach:	
with salmon.....	 240/327,00
with mortadella.....	240/327,00
Zucchini pancakes with poached egg, salmon and avocado.....	230/289,00
Tender omelette with avocado, cherry tomatoes and cream cheese.....	350/257,00
Eggs Benedict on the brioche and up to your choice with	
bacon.....	160/227,00
salmon.....	160/297,00
Asparagus with poached egg and hollandaise sauce.....	160/327,00
Croissant with cream cheese, avocado, egg:	
with salmon.....	240/60/355,00
with mortadella.....	240/60/355,00

Scramble with black truffle.....	240/249,00
Oatmeal with mortadella, poached egg and truffle oil.....	290/225,00
Fried egg with spicy tomato sauce.....	230/50/165,00
Ricotta casserole with fresh berries.....	180/157,00
Granola with homemade yogurt.....	160/197,00
Cottage cheese pancakes with maple syrup and cream cheese.....	180/50/217,00
Classic croissants with hot chocolate.....	70/90/127,00
Cottage cheese pancakes with homemade jam and sour cream.....	200/50/189,00
Oatmeal with quinoa and berries.....	250/112,00

SMOOTHIES

Vino e Cucina.....	200/125,00	Mango/banana/orange.....	175/130,00
<i>Freshly squeezed orange juice, banana, kiwi, pineapple, apple, basil</i>			

FRESH JUICE

Orange, Apple, Carrots.....	200/96,00	Celery.....	200/119,00
Grapefruit.....	200/109,00	Pineapple.....	200/227,00

If you are allergic to any of the ingredients of our dishes, please warn your waiter.